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Foxy News
New Releases

2017 Sauvignon Blanc
Fresh and zippy, with tropical fruits interwoven with crisp green herbs. A summer favourite that pleases as much as it refreshes.

2014 Shadow’s run Shiraz Cabernet Sauvignon Merlot
A ripe, juicy and elegant blend of Shiraz, Cabernet Sauvignon and Merlot that delivers blackcurrant, red cherry and plum flavours, complemented by a milk chocolate laced strawberry and raspberry mid palate.

2016 Red Baron Shiraz
A crowd favourite that perfectly accompanies almost any occasion. Plums and black cherries meet milk chocolate and hints of roasted nuts with soft youthful tannins providing great length. Fermented for 7-8 days on skins with most batches then spending part of their maturation in old French and American oak.

2015 Family Merlot
A fantastic food matching wine with two vineyard parcels coming together to deliver bright strawberry and raspberry fruits and a generous mid palate of plums and créme brûlée. Open fermented for 7-8 days on skins before most batches were moved to old French oak for maturation.

2016 Postmaster GSM
Named in honour of Henry Malpas, the first person to sign the title to the land that is now home to Fox Creek and also the first Postmaster in the region. Made from 57% Grenache from 80 and 60 year old vines, 34% Shiraz from 70 year old vines and 9% Mourvèdre. This is a wine that delivers elegance and great drinkability with great complexity. The synergy of these three varieties and the affinity they have with the McLaren Vale region is exemplified by the wine’s balance and elegance. Mulberries, raspberries and black cherries lead into a strawberry & cream mid palate with hints of blueberries and dark chocolate.

2016 Short Row Shiraz
A Fox Creek classic that packs a punch that is characterised by a magnificent big ball of fruit on the palate. One of Fox Creek’s most awarded wines, securing 4 trophies and over 40 gold medals across the previous 5 vintages, the new release 2016 vintage will be sure to please. Fermentation on skins for 8-11 days before maturation for 20 months in both new, one and two-year-old oak barrels. Lovely flavours of plums, strawberries and black cherries with a mid-palate of strawberry & cream with hints of dark chocolate. Drinking well now but will reward patience and careful cellaring until at least 2030.
Introducing Vici Page – Fox Creek’s Digital Marketing Coordinator

My family moved to Adelaide from Pretoria in South Africa in 2010 as we wanted a safer environment to raise our children. My husband Neville, our two children Nathan & Mia-Leigh and I all love living in South Australia.

I came to Fox Creek with over fifteen years’ experience working within top-tier advertising agencies and my expertise includes leading brand development and digital marketing. I like to introduce a unique strategic and creative perspective to our marketing. I believe I am an innovative and creative individual with a concise and effective approach to problem-solving founded on strategic thinking.

I enjoy working in the wine industry and embrace every opportunity to apply my skills to promote the Fox Creek brand. My determination to succeed is a perfect match to the Fox Creek philosophy.

Outside of the office, I love spending time on the beach with my family and going for long paddles on my sub board. I treasure my kids and enjoy every minute I spend with them, watching them grow into unique individuals.

Latest Bling and Reviews

NV Arctic Fox Grand Cuveé
- Adelaide Review SA Hot 100 Wines 2018
  (1 of 3 sparkling white wines selected)

2016 Red Baron Shiraz
- Gold, Berliner Wein Trophy (February) 2018
- Gold, Catavinum World Wine & Spirits Competition 2018

2015 Postmaster Grenache Shiraz Mourvedre
- Blue Gold, Sydney International Wine Competition 2018

2016 Postmaster Grenache Shiraz Mourvedre
- Gold, Catavinum World Wine & Spirits Competition 2018
- Gold, Mundus Vini Grand International Wine Award (Spring) 2018
- Silver, CWSA Best Value 2018

2014 Jim’s Script Cabernet Sauvignon-Merlot-Cabernet Franc-Petit Verdot
- Gold, Sydney International Wine Competition 2018

2016 Short Row Shiraz
- Gold, Berliner Wein Trophy (February) 2018
- Gold, Catavinum World Wine & Spirits Competition 2018
- Gold, Mundus Vini Grand International Wine Award (Spring) 2018

2015 Three Blocks Cabernet Sauvignon
- Gold, CWSA Best Value 2018
- Gold, Berliner Wein Trophy (February) 2018
- Great Gold, Catavinum World Wine & Spirits Competition 2018
- Gold, Mundus Vini Grand International Wine Award (Spring) 2018

2016 Limited Release Grenache
- Gold, Mundus Vini Grand International Wine Award (Spring) 2018

2014 Reserve Shiraz
- Adelaide Review SA Hot 100 Wines 2018
  (1 of 20 reds with power and presence)
A New Wine for Fox Creek: 2016 Limited Release Grenache

Australia has the oldest Grenache vineyards in the world, predominately located in the Barossa and McLaren Vale. Primarily used as a multipurpose red and in fortified production in the early years, it rose to prominence in the table wine drinker’s vocabulary as the dominant varietal in GSM blends made famous by companies such as Rosemount a couple of decades ago. It is only in the last few years that there has been a resurgence of interest in the variety as a single varietal wine. I often wonder why it took us so long to become passionate about the delicate beauty and finesse these wines exhibit in the glass and to truly fall in love with them.

While hunting for Grenache sources to expand the make of our Postmaster GSM I kept an eye out for some really old bush vines from which we could make a wine to properly express the fabulous characteristics of this variety. A couple of years ago we gained access to a vineyard of almost 100-year-old bush vine Grenache, planted just after the first world war, and situated on the red loamy sand of the foothills out to the east of McLaren Vale. Even looking at the fruit on the vine as it was ripening we were excited by the prospects of utilising this parcel for a single varietal Grenache. The age of the vines allows it to resist a lot of the stress issues faced during the growing season, and the naturally balanced crop levels ripen in good time with great flavour intensity and tannins all in check. The ancient soils of McLaren Vale are another important piece in the puzzle and from these red loamy soils we get the fabulous red fruit aromas and flavours, as well as the beautifully textured tannins that give the wine its focus and length.

The aromatics are the first stage of this seduction - the lifted spice, red berry fruits and floral fragrance entice you to delve further. Tasting the wine delivers everything the aromas promise and more. Vibrant spicy red fruits fill the front of the palate while the richer, plusher and darker fruit flavours make the middle palate full bodied and satisfying. The velvety and seamless tannins complete and, in some ways, define this wine – its length, texture, elegance and finesse come together bringing balance and completeness to the overall experience.

In the winery we tipped some whole bunches into the fermenter before crushing the bulk of the fruit in on top in order to add another layer of complexity and interest. The ferment was hand plunged for 9 days on skins before being pressed. The wine was then racked to old 500L puncheons to minimise the oak impact but still allow maturation to occur. Only the best barrels were selected to fit the style of wine we wanted to make and the final wine has exceeded our hopes and expectations to become something we are truly proud of.

Garden of Unearthly Delights / Fringe Festival Sponsorship & Garden Photo Competition

We have the unearthly delight to advise that Fox Creek are once again exclusive wine supplier to the Adelaide Fringe’s ‘Garden of Unearthly Delights’. The Garden is unrivalled as Australia’s most vibrant and dynamic outdoor festival precinct, weaving together live performances from a wide array of genres and a smorgasbord of great food and wine (Fox Creek of course). You are guaranteed a truly amazing atmosphere that will deliver a different experience with every visit.

We are running a competition where we would like you to take a photo of yourself and/or friends enjoying a Fox Creek wine in any garden. You can upload them to social media with the tag #foxcreekwines or email them to us at vici@foxcreekwines.com and we can upload them for you.

The winner will be sent a 6 pack of our luscious ‘Custodian’ wines, named after current and prior caretakers of the land that is now Fox Creek Vineyard: 2 bottles each of JSM, Jim’s Script & Postmaster.

We will notify the winner at the end of May. Good luck!
Autumn 2018 Mixed Dozens

If you require any changes to your mix or would like to add to your order please contact us by Monday 26th March as dispatch will start on Tuesday 27th March.

Those who have ordered single variety dozens for Autumn will receive them at the same time. If your credit card has changed or expired please contact us so you don’t miss out.

White Dozen

Mail Order
$294.00
Fox Creek Circle
$249.00 (delivered)

Red Dozen

Mail Order
$355.00
Fox Creek Circle
$309.50 (delivered)

Mixed Dozen

Mail Order
$327.50
Fox Creek Circle
$277.00 (delivered)

2016 Chardonnay
2017 Sauvignon Blanc
2017 Vermentino
2016 Verdelho
Arctic Fox Grand Cuvée NV
2015 Late Harvest Verdelho 375ml

2016 Red Baron Shiraz
2015 Merlot
2015 Cabernet Sauvignon
2014 Shiraz
2016 Postmaster Grenache-Shiraz-Mourvedre
2014 Jim’s Script CS-M-CF-PV
2014 JSM Shiraz-Cabernet Sauvignon-Cabernet Franc
2016 Short Row Shiraz
2015 Three Blocks Cabernet Sauvignon
2016 Limited Release Grenache

The Fox Creek Circle Mixed Dozens for Autumn 2018 are listed here.
Refer a Friend

If you recommend our Circle club to a friend and they become a member, each of you will receive $50 off your next order of a dozen or more wines. There is no limit to this special reward, so feel free to join up as many friends as you like!

Photo Box Exhibition

Allan Wendt
Fox Creek Cellar Door
March 29 – May 30 2018
Opening: Sunday April 8, 5 – 7pm

I have always felt that taking photos helps narrow my view of the world. Simplifying the scene to a few elements, uncluttered by the other bits.

When I was eight I was given my first Kodak pocket instamatic camera. From that moment I understood that cameras would always be a part of my life. That’s not to say I have always been a prolific photographer because I pursued a successful career as a chef but, I have always known that I would return to photography, my original passion. I thought that photography would be something I would take up when I retired however, the freedom of expression that I felt when I first took photos strongly informs the way I view the world.

I look at the real world and with my imagination I use photography and other mixed media to convey my ideas. The photos in this exhibition are from my visual arts studies and my personal photo box. These are my memories, part of my life journal that I wish to share.
McLaren Vale Vintage & Classic 2018 at Fox Creek

Sunday 22 April, 12 – 4pm

A day to celebrate vintage and classic motoring: a fantastic mix of food, wine and music with the energy and passion of motoring enthusiasts and of course their beautiful cars.

At 11am all the car clubs will drive along the Main Street in McLaren Vale for the Grand Parade, with vintage aircraft flying overhead (weather permitting). They will then disperse to various wineries for display from 12 until 3pm.

Fox Creek Cellar Door are pleased to host the Mustangs on the Move, the Mustang Owner’s Club and the Sporting Car Club. We will have the fabulous local band ‘The TinMen’ playing classic tunes on the verandah, chopper flights by ‘Helvista Helicopters’, great coffee by ‘From Humble Grounds’ and delicious pizzas by ‘Adelaide Woodfired Pizzas’. Don’t forget to bring your picnic rug or chairs and settle in for the afternoon.

See www.vintageandclassic.com.au for more information about the event.

Plant Based Divine Event

Fox Creek Cellar Door
90 Malpas Road, McLaren Vale

Monday 2 April, 12pm – 4pm

We would like to invite you to our ‘Divine Event’ on Monday April 2nd. Enjoy our delicious vegan plant-based Milkless™ cheese platters with a glass of our vegan wine while you relax and enjoy music by ‘DJ Dig’ in our beautiful cellar door gardens. He will be spinning Soul, Jazz and R&B vinyl all afternoon. It’s a free event so no need to book!

Pre-order your Milkless™ cheese or regional platter and we’ll have it ready for you on arrival, no need to wait. There will also be regional platters with cheeses from Paris Creek available to purchase on the day. The local Spice Girlz will be coming along too so you will be able to taste and buy some of their delicious award winning and gluten free condiments. Soy candle producer SIEB & ZUCC and the wonderful bead creators, Noworrybeads will also be there showcasing their wares.

BYO picnic blanket OR chair. No BYO alcohol please.
For more details or to order your milkless cheese platter please email georgy@foxcreekwines.com
Vale Tony Keys

I wanted to take a moment to pay homage to the inimitable Tony Keys who left this mortal coil on the 1st January this year. He was a good mate.

Tony used to produce the insightful and authoritative ‘Key Report’ on the events of the wine industry, as well as articles for trade and technical publications. You may not have heard of him as he wrote primarily about the industry for people within the industry.

Tony Keys entered the UK wine trade in 1973 via a group of upmarket London wine bars and gained experience in hotel management in Exeter and Salisbury. He joined the multi-award-winning wine retailers, Oddbins, rising through the ranks to become senior manager for their largest London store. Tony then established Ostler’s wine merchants in Clerkenwell, which specialised in Australian wines. During this period he picked up many accolades including Decanter magazine’s ‘Wine Merchant of the Year’ and was appointed to the Académie du Champagne in 1989. Tony worked on a freelance basis with the Australian Wine Bureau looking after education throughout the United Kingdom and occasionally in Europe. He was appointed facilitator for small wineries seeking entry into the UK market and worked with the Government of Victoria on various wine-based projects. In 1998 Tony moved to Australia and in 2002 established ‘The Key Report’.

I loved the fact that whenever Tony visited us he always offered to help and one year he even cleaned the toilets at one of our events. His main concern about dying he told me, was leaving the wine industry without someone questioning some of the decisions made, which he likened to ‘letting the kindergarten on the freeway with no escort’. Tony was always there to offer advice if anyone needed it and he became a dear friend to myself and Fox Creek over the years. He was a very special person, modest but with a wicked and deliciously naughty sense of humour who wasn’t afraid to challenge the highest decision makers in the Australian Wine Industry. His job never paid him well but he was very passionate about it so never considered doing anything else. He lived a humble life and I often used to joke that I was going to take a photo of ‘the Key Report’ headquarters and share it with his audience as his desk was a board placed atop his laundry sink and his office the laundry. He lived a modest life and he was always surrounded by books. He spent the later part of his life in Bangalow, New South Wales where he embraced his ‘spiritual’ side and took up aerial yoga, pilates and regular walks up to the Byron Bay lighthouse.

Tony leaves behind two grown sons, Jake and Josh who he loved dearly and of course a plethora of good friends who will miss him greatly. Hopefully you find some arse to kick, a good book and some great wine wherever you are my friend.

Kristin McLarty